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(71) Applicant: **Capsulas Estal, S. A.**
17220 Sant Feliu de Guixols (ES)
 (72) Inventor: **Gascons, Gerard, Alberti**
17220 Sant Feliu de Guixols (ES)
 (74) Representative: **Torras Toll, Jorge**
MarquesPatent, S.L.
Tuset 34 Pral.
08006 Barcelona (ES)

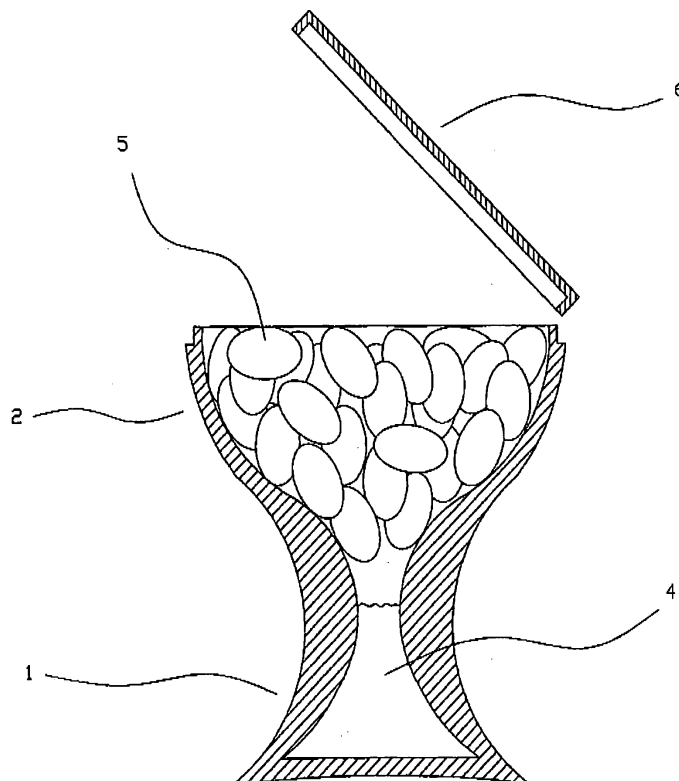
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(54) Improved container for olives

(57) An improved container for olives (5) of the type used for their presentation and/or sale to the public, and containing the olives and a preserving fluid (4), essentially characterised in that it is comprised of two inde-

pendent spaces (1,2) set in a vertical position, one above the other, these being linked by a narrow internal neck-like passage (3), of an internal diameter which is such that the fluid may pass through the same, but not the olives,

FIG. 2



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Description**TECHNICAL FIELD OF THE INVENTION**

[0001] The object of this invention, as is stated in the title of this specification, relates to an improved container for olives of the type used for their presentation and/or sale to the public, although optionally it may also be used in the marketing of other types of small- and medium-sized fruits.

BACKGROUND OF THE INVENTION

[0002] A standard container for the presentation and/or sale of olives or other small- and medium-sized fruits, likewise fruits of a larger nature when in pieces (as is the case of fruit in syrup) normally consists of a medium-sized container, typically cylindrical in shape, otherwise parallelepipedic, such as the tetra-brick type.

[0003] In the case of a container for olives, these are usually presented for sale submerged in a type of brine, or a similar fluid which is specially seasoned, for the preservation of the same.

[0004] This means of presentation which is typical for olives (or other fruits of a small size, or alternatively of chopped fruit), features a number of drawbacks.

[0005] The first consists of the fact that once the container is opened, if it is desired to consume the content of the same directly, the prior removal of the product directly from the container is necessary, it also being necessary to wait for the product to drain, which is a nuisance to the consumer, in addition to the risk of dripping and of soiling (tablecloth, floor or clothes) which said method of consumption entails.

[0006] Another drawback consists of the fact that once a traditional container (for example, a metal tin can) has been opened, the user is under the obligation to consume the entirety of the product or to throw away the remainder as otherwise both the product and its preserving fluid may react chemically and quickly deteriorate.

[0007] A partial solution to said drawbacks consists of removing the product from its original container and to transfer the same, once drained, to a different container (tray, dish, etc.) in order to offer the product to the consumer.

[0008] However, this solution also presents a number of drawbacks; one of these has already been mentioned, this being the fact that the product must either be consumed in its entirety, or the remainder must be thrown away; the preserving fluid must also be kept separate, or in turn thrown away; besides, this solution is inconvenient for the user as it requires the execution of a straining or decanting process of the fluid; the final drawback is the need to use an auxiliary tray or dish in order to offer the product to the consumer.

DESCRIPTION OF THE INVENTION

[0009] In order to overcome these drawbacks, an innovative improved container for olives has been designed, this being the object of the present specification.

[0010] In general terms, the present invention relates to a new type of container which features a number of advantages in comparison with other commonly used containers.

10 [0011] The first consists of the fact that the product may be removed and consumed directly from its original container, with no need for the prior straining or decanting of the same.

15 [0012] The second advantage consists of the fact that with the new container it is not necessary either to consume the entirety of the product, or to throw away the leftovers in the event of there being any, as said container is designed in order to make possible the indefinite preserving of its contents, including its preserving fluid.

20 [0013] Another advantage consists of the fact that it is not necessary to keep the preserving fluid in a separate container, as this is stored in the container itself.

25 [0014] An additional advantage consists of the fact that it is not necessary to have to use an auxiliary tray or dish in order to offer the product to the consumer, as said product may be extracted and consumed directly strained from its original container, as has been mentioned above.

30 [0015] The new container is comprised essentially of two independent spaces, normally set in a vertical position, one above the other, both spaces being linked by a narrow internal neck-like passage, the internal diameter of the same being such that fluid may pass through the same, but olives may not; one of the spaces is permanently covered while the other has a removable cap.

35 [0016] The space which features the removable cap, which is the space which is normally in the lower position, is that which contains the olives submerged in their preserving fluid during storage, transport and exhibition to the public in the shop.

40 [0017] During storage, the container is positioned in such a way that the open space, with the cap in position, is located at the lower zone, containing both the olives and the preserving fluid.

45 [0018] When the content of the same is to be consumed, the container must be turned 180 degrees, in such a way that the space containing the olives and their fluid changes from the lower position to the upper position; subsequently, due to the force of gravity, the fluid is decanted to the second container via the neck-like passage between the two spaces; however, the olives remain in the first container, being unable to pass through the narrowing. In this way, the olives are held in the upper space while the preserving fluid is decanted towards the lower space; thus, the product is strained and ready for consumption; finally, the cap is removed and the product is consumed.

55 [0019] In the event that there might be leftovers, and it is not desired to throw them away, the cap is once again

put in place and the container is once again turned 180 degrees; by doing this, the preserving fluid is once again in the upper space and the olives in the lower space, and once again due to the force of gravity, said fluid is decanted through the neck-like passage into the lower space which contains the remaining olives; in this way the olives are once again submerged in the preserving fluid, prepared for their indefinite storage (the allowed time period for the product once opened) and their subsequent consumption.

DESCRIPTION OF THE DRAWINGS

[0020] In order to illustrate everything put forward herein, the present specification is accompanied by a set of drawings as an integral part of the same, in which a practical embodiment of the characteristics of the innovative invention, this being merely explanatory and never limitative, has been portrayed in a simplified and schematic manner.

Figure 1 portrays a sectional view of the innovative container in its normal storage position, with the olives and the preserving fluid both in the lower space;

Figure 2 portrays a sectional view of the innovative container in its normal position for consumption and with the cap open, with the olives held in the upper space while the preserving fluid has been decanted into the lower space.

DESCRIPTION OF A PRACTICAL EXAMPLE

[0021] In the drawings which accompany the present specification, a practical embodiment of the device which is the object of the same is described by way of an example.

[0022] The new container is comprised in essence of two independent spaces (1 and 2) set in a vertical position, the first (1) above the second (2); both spaces are linked by a narrow internal neck-like passage (3), of an internal diameter which is such that the fluid (4) may pass through the same, but not the olives (5).

[0023] The first (1) of the two spaces is permanently closed while the second (2) features a removable cap (6).

[0024] The space (2) which features the removable cap (6), which is the space which is normally in the lower position, has the function of containing the olives (5) submerged in their preserving fluid (4).

[0025] The materials used for the manufacture of the different elements of which the object of the present invention is comprised are independent from said object, as are the shapes, dimensions and accessories which it may feature, it being possible to replace these with others which are technically equivalent, on condition that they do not alter the essential nature of the same, nor stray outside the scope defined in the "claims" section.

[0026] The concept stated having been established,

the claims section is drawn up below, thus summarising the innovations it is desired to claim:

5 Claims

1. An improved container for olives of the type used for their presentation and/or sale to the public, and containing the olives and a preserving fluid, essentially **characterised in that** it is comprised of two independent spaces (1 and 2) set in a vertical position, one above the other, these being linked by a narrow internal neck-like passage, of an internal diameter which is such that the fluid (4) may pass through the same, but not the olives (5).

2. An improved container for olives, according to claim 1, **characterised in that** one of the spaces of the container features an opening sealed by means of a removable and replaceable cap (6).

FIG. 1

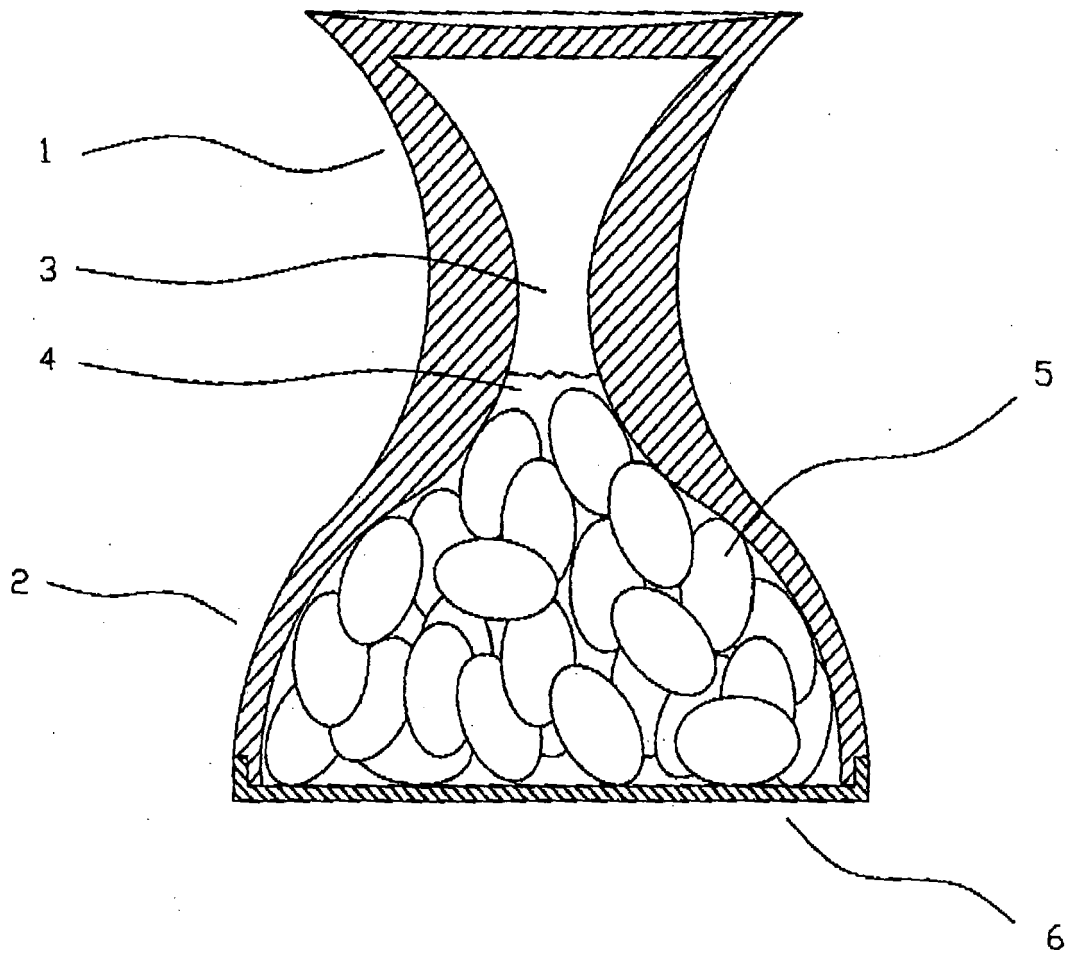
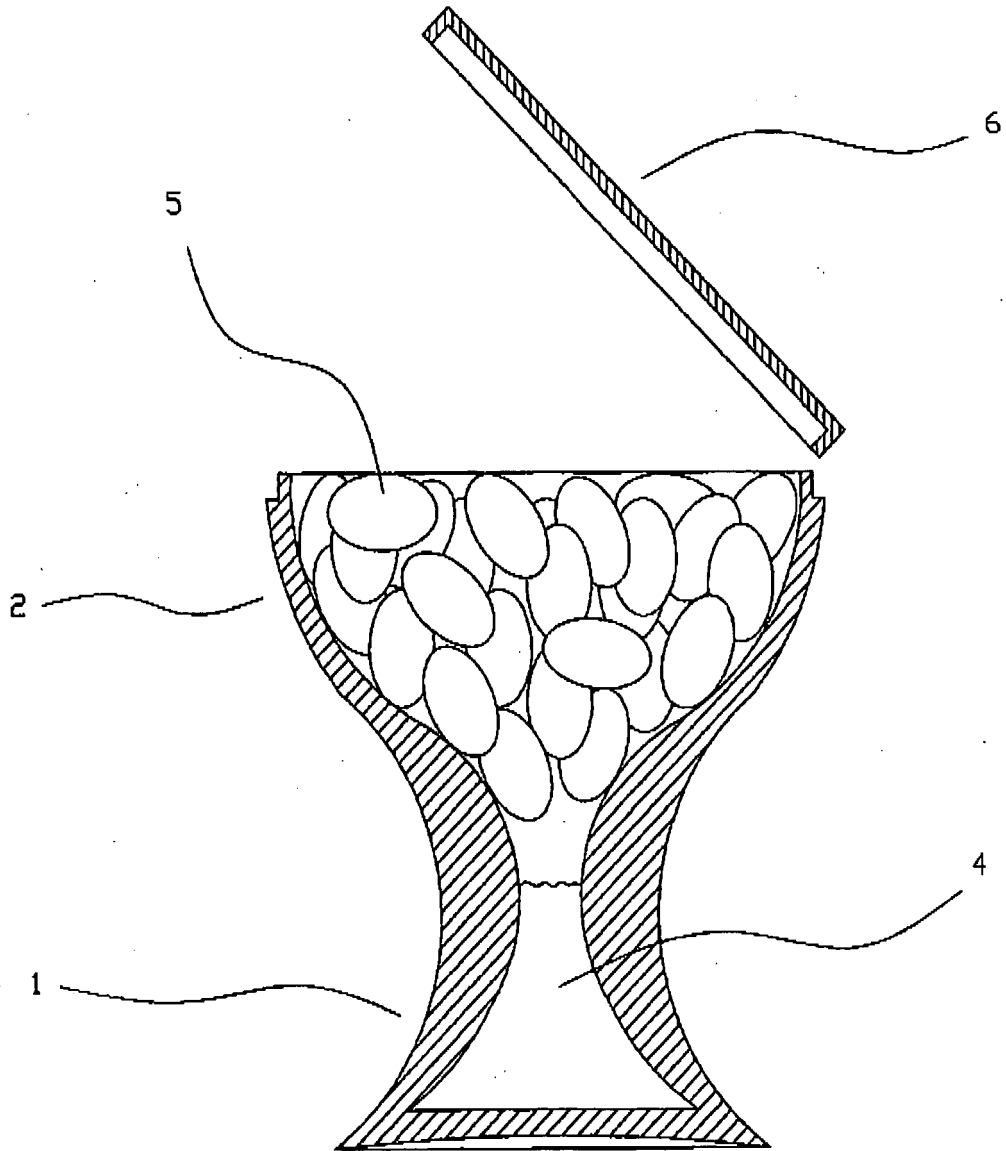


FIG. 2





DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (IPC)
X	GB 13843 A A.D. 1913 (TAYLOR WILLIAM) 23 October 1913 (1913-10-23) * page 1, line 13 - line 23 * * page 1, line 29 - line 42; claim 1; figures 1-3 *	1,2	INV. B65D81/26
A	DE 199 52 973 A1 (TMG STEFALEX HANDELS AG ZUG [CH]) 10 May 2001 (2001-05-10) * column 1, line 7 - line 19; claim 1; figures 1-3 *	1,2	
			TECHNICAL FIELDS SEARCHED (IPC)
			B65D
The present search report has been drawn up for all claims			
Place of search		Date of completion of the search	Examiner
Munich		7 July 2008	Janosch, Joachim
<p>CATEGORY OF CITED DOCUMENTS</p> <p>X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document</p> <p>T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons & : member of the same patent family, corresponding document</p>			

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**ANNEX TO THE EUROPEAN SEARCH REPORT
ON EUROPEAN PATENT APPLICATION NO.**

EP 08 00 7423

This annex lists the patent family members relating to the patent documents cited in the above-mentioned European search report. The members are as contained in the European Patent Office EDP file on The European Patent Office is in no way liable for these particulars which are merely given for the purpose of information.

07-07-2008

Patent document cited in search report		Publication date	Patent family member(s)	Publication date
GB 191313843	A	23-10-1913	NONE	

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For more details about this annex : see Official Journal of the European Patent Office, No. 12/82